

Couscous with Almonds

1 T Butter
4 Scallions, chopped
1 Clove garlic, minced
½ t. Cumin
¼ t. Coriander
¼ t. Ginger
pinch Cinnamon
pinch Salt and Pepper
1-½ c. Chicken Broth
1 c. Couscous
¼ c. currants or golden raisins
¼ c. chopped almonds
3 T Chopped Fresh Parsley

In saucepan, melt the butter over medium heat. Cook onions and garlic, stirring, for 3 minutes or until softened. Stir in the cumin, coriander, ginger, cinnamon and salt and pepper. Cook, stirring, for 1 minute.

Pour in the chicken broth; bring to boil. Stir in couscous, currants, almonds and parsley. Remove from heat. Cover and let stand for 5 minutes; fluff with fork.